



*Baltimore County 2017 Summer Restaurant August 4 -19  
Prefix menu \$35.00*



*Your Choice of:*

*Flavors and Aromas of the Amalfi Coast*

*Or*

*From the Menu*

*1 Appetizer 1 Entrée 1 Dessert*

### *First Course*

#### *Scialatielli*

*Scialatelli is a type of fresh pasta typical of Amalfi and the Campania region. The name probably derives from a merging of two Neapolitan words: "scialare" (godere) = Enjoy and "tiella-i" (padella)=pan, Sautéed with Seafood in a White Wine Grape Tomatoes Sauce.*

### *Second Course*

#### *Pignatiello All'Amalfitana*

*A seafood dish to whet the appetite; clams, squid, mussels and slightly spicy shrimp cooked in a "pignatiello" - a clay pot. A soup you cannot miss on the Amalfi Coast made even more special by the final touch, chili*

### *Dessert*

#### *Delizia al limone,*

*an homage to the most famous fruit of the coastline. Domes of fluffy sponge cake enclose a velvety lemon cream, covered with a creamy frosting.*

### *Final surprise*

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